

First-Last... shelf positions

- 1. Control panel
- 2. Cooling fan* (not visible)
- 3. Top heating element
- 4. Oven light
- 5. Round heating element (not visible)
- 6. Fan
- 7. Oven door hinges
- 8. Oven door

***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature with the exception of the Grill Functions where it starts immediately. After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

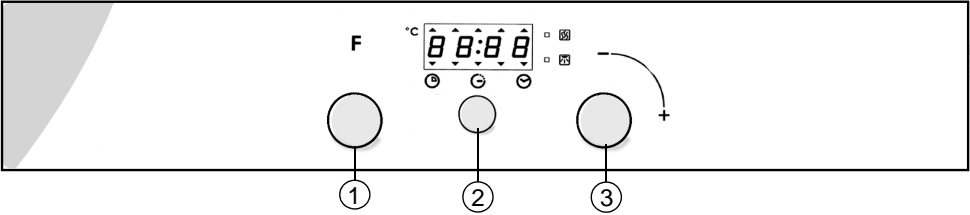
Important: An optional kit consisting of an oven door glass and of relevant mounting components is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are kids in the house. Code N° 4819 310 39186.

ACCESSORIES

- Grid
- Pan set kit

OVEN FUNCTIONS TABLE

| Function symbol | Function | Preset temperature/level | Function description (see details in the user's manual) |
|-----------------|--------------------------|--------------------------|--|
| 0 | OVEN OFF | - | - |
| | OVEN LIGHT | - | To switch on the oven light. |
| | MLTF (Heat Maintenance) | 35C | To keep a constant temperature, either 35°C or 60°C. |
| | FAN | 160C | To cook on more than one shelf level, at the same temperature. |
| | GRILL | 3 | To grill small pieces of meat, toast, etc. |
| | TURBOGRILL (Grill + Fan) | 3 | To grill large pieces of meat. |



- 1. Selector knob: to choose the oven functions.
- 2. Button to select and confirm the different operations (operate by single presses only).
- 3. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels (Function P).

STARTING THE OVEN


















When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "SETP"*.

To start the oven:







- turn **knob 1** to "0".
- press **button 2**. *The display shows "--:--"*.

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.





COOKING TABLE FOR GRILL FUNCTION













| FOOD | Function | Preheating (5 minutes) | Level (from the bottom) | Browning level | Cooking time (minutes) |
|-----------------------|---|---------------------------|----------------------------|-------------------|---------------------------|
| Sirloin steaks |  | X | 4 | 5 | 35 - 45 |
| Cutlets |  | X | 4 | 5 | 30 - 40 |
| Sausages |  | X | 4 | 5 | 30 - 40 |
| Pork chops |  | X | 4 | 5 | 25 - 35 |
| Fish |  | X | 4 | 5 | 30 - 40 |
| Chicken legs |  | X | 4 | 5 | 35 - 40 |
| Kebabs |  | X | 4 | 5 | 30 - 35 |
| Spare ribs |  | X | 4 | 5 | 20 - 35 |
| Chicken halves |  | X | 3 | 5 | 45 - 50 |
| Chicken halves |  | - | 3 | 5 | 45 - 55 |
| Whole chicken |  | - | 3 | 5 | 60 - 70 |
| Roast (pork, beef) |  | - | 3 | 5 | 75 - 90 |
| Duck |  | - | 2 | 5 | 80 - 90 |
| Leg of lamb |  | - | 3 | 5 | 90 - 120 |
| Roast beef |  | - | 3 | 5 | 90 - 120 |
| Baked potatoes |  | - | 3 | 5 | 40 - 50 |
| Swordfish cutlets |  | - | 3 | 5 | 35 - 45 |

FOOD COOKING TABLES

| FOOD | Function | Preheating (10 minutes) | Level (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|---|---|----------------------------|----------------------------|---------------------|---------------------------|
| MEAT Lamb, Kid, Mutton |  | X | 2 | 190 | 70 - 90 |
| Roast (Veal, Pork, Beef) (kg. 1) |  | - | 2 | 190 | 60 - 80 |
| Chicken, Rabbit, Duck |  | - | 2 | 190 | 60 - 70 |
| Turkey (kg. 6) + level. 3 browning |  | X | 1 | 190 | 150 - 180 |
| Goose (2 Kg) |  | X | 2 | 190 | 100 - 120 |
| FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout |  | - | 2 - 3 | 190 | 65 - 75 |
| FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod |  | - | 3 | 190 | 50 - 55 |

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

| FOOD | Function | Preheating (10 minutes) | Level (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|---|---|----------------------------|----------------------------|---------------------|---------------------------|
| VEGETABLES Stuffed peppers |  | - | 2 | 180 | 55 - 60 |
| Stuffed tomatoes |  | - | 2 | 180 | 50 - 60 |
| Baked potatoes |  | - | 2 | 190 | 45 - 50 |
| Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery) |  | - | 3 | 180 | 40 - 50 |

| FOOD | Function | Preheating (10 minutes) | Level (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|--|---|----------------------------|----------------------------|---------------------|---------------------------|
| SWEETS, PASTRIES, ETC. Raising cakes (sponges) |  | - | 3 | 150 | 35 - 45 |
| Filled pies (with cheese) |  | - | 2 | 160 | 70 - 80 |
| Tarts |  | - | 3 | 180 | 45 - 50 |
| Apple strudel |  | X | 3 | 200 | 45 - 50 |
| Biscuits |  | - | 1 - 3 | 160 | 30 - 40 |
| Cream puffs |  | X | 1 - 3 | 180 | 40 - 50 |
| Savoury Pies |  | X | 3 | 180 | 55 - 60 |
| Lasagne |  | - | 2 | 190 | 45 - 55 |
| Filled fruit pies e.g. Pineapple, Peach |  | - | 2 | 180 | 45 - 50 |
| Meringues |  | - | 1 - 3 | 80 | 150 - 180 |
| Vol-au-vents |  | X | 1 - 3 | 190 | 25 - 30 |
| Soufflés |  | - | 2 | 180 | 55 - 65 |